

125 Walnut St.

215-253-3777 – order.theoldebar.com



Crab Fingers – 14.

Sauteed Cocktail Crab Claws, Lemon Garlic Butter

Olde Bar Fries – 15.

Lump Crab, Lobster Butter, Oyster Stout & Cheddar Fondue

Lobster Roll – 28.

Butter Poached Lobster, Celery Seed Aioli, Split-Top Bun

Olde Bar Crab Cake – 25.

8oz. Jumbo Lump Crab Cake, Watercress, Asparagus, Meyer Lemon

Jeff's Fried Chicken – 18.

Crystal Glaze, French Fries, Cauliflower Slaw, Ranch Dressing

Crab & Corn Chowder – 13.

Blue Crab, Guanciale, Lime Crema

Caesar Salad – 10.

Gem Lettuce, Brown Butter Crisp, Garlic Parmesan Dressing

Jumbo Shrimp Cocktail – 16.

Shredded Romaine, Cocktail Sauce, Lemon

Bay Scallop Pappardelle – 18.

Asparagus Cream, Speck, Peas, Fermented Chile

Smoked Salmon Spread – 14.

Three Garlic Aioli, Almond, Radish

Ensalada Verde – 12.

Asparagus, Favas, Avocado, Green Beans, Idiazabal Cheese

Gambas al Ajillo – 13.

Garlic Shrimp

Albondigas – 14.

Lamb Meatballs, Shaved Manchego, Truffle

Pulpo a la Gallega – 13.

Spanish Octopus, Potato, Paprika

Coca de Costillas – 15.

Shortrib Flatbread, Horseradish, Parmesan, Bacon

Coca de Alcachofas – 15.

Artichoke & Mushroom Flatbread, Black Truffle, Manchego

Piquillos Rellenos – 14.

Crab-Stuffed Peppers, Toasted Almonds

Bruselas – 9.

Sangria Raisins, Lemon & Mint Crème Fraiche, Pistachio

Chorizo a la Planxa – 10.

Paprika & Garlic Sausage

Queso Mixto – 17.

Chef's Selection Spanish Cheese and seasonal accompaniments.

Jamon Serrano – 9.

Caperberries, Cornichons, Dijon, Baguette

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VILLAGE WHISKEY

Village Burger – 13.

8oz. House Ground Burger, Sesame Pan au Lait Roll, Tomato, Boston Bibb, Smoked 1000 Island.

Cabot Cheddar – 2. / Roth Moody Bleu – 2.5
Laura Chenel Goat Cheese – 2.
Caramelized Onions – 2. / Truffled Mushrooms – 3.
Smoked Bacon – 3. / Avocado 2.5 / Fried Egg – 1.5

Baby Back Ribs – 18. / 26.

Whiskey BBQ Glaze, Sweet Corn Bread, Dill Pickles, Cole Slaw

Chicken Sandwich – 12.

Long Hots, Mushrooms, Sharp Provolone

Golden Hot Wings – 14.

Smoked Bleu Cheese, Bread 'n Butter Pickles

Cobb Salad – 12.50

Romaine, Avocado, Bacon, Bleu Cheese, Blackened Chicken

Duck Fat Fries – 6.

Add Stout-Cheddar Fondue – 2.

Fried Pickles – 6.

Buffalo Aioli

Deviled Eggs – 5.

Tarragon, Mustard, Capers

Ask about our
To Go Cocktail
& Beer
Offerings!

Daily Family Meal!

\$20 pp.

Monday – Amada's Paella

Chicken or Grilled Vegetable Paella, Sourdough, Saffron Aioli, Semplice Salad

Tuesday - Taco Tuesday

Tequila Lime Shrimp or Tofu Chorizo Tacos, Fresh Guac and Chips, Black Beans and Rice, Sweet Corn Esquites

Wednesday – Fish & Chips

Battered Cod or Tempura Veggies, House-made Chips, Cole Slaw, Malt Mayo, Corn Chowder

Thursday - Lasagna

Short Rib or Vegetable Lasagna, Caesar Salad, Garlic Bread

Friday - Brick Chicken Frites

Herb-seared Half Chicken Or Buffalo Cauliflower, Lemon-garlic Fries, Green Salad

Saturday – Roasted Salmon

Or Country Fried Mushroom, Horseradish Cream, Balsamic Lentils, Garlic Green Beans, Green Salad

Sunday – Pork Milanese

Or Fried Eggplant, Arugula Salad, Goat Cheese Polenta, Grilled Asparagus

Desserts

9 Layer Chocolate Cake Slice – 9.

Caramel chocolate cake, el Corazon curd, sea salt.

Bourbon Pecan Pie Slice – 9.

Bourbon, Maple, Flaky Pie Crust

Pumpkin Butternut Pie Slice – 9.

Ginger Walnut Streusel, Meringue Kisses, Maple Gelato

Spanish Cheesecake Slice – 9.

Sheep's Milk Ricotta, Cream Cheese, Passion Fruit Curd.

Brown Butter Cheesecake Slice – 9.

Brown Butter Cheesecake, Compressed Cider Apples.

Pasteles – 7.

Chocolate Choux Puffs, Chocolate Pastry Cream

Baker's Dozen Cookies – 8.

Salted Chocolate Chip, Snickerdoodle, Oatmeal Raisin

Holiday Cookies – 10.

Baker's Dozen: Chocolate Crinkle, Speculoos, Linzer Raspberry